Millenium

DESIGN

Rotisol's most popular line, the Millenium combines the drama of visible flames and the beauty of elegant finishes with the highest degree of functionality.

A wide array of spits allow the chef to cook anything that can be roasted: whole or split chickens, lamb, beef roasts and steaks, cuts of pork, fish, vegetables, even fruit.

The optional Vertical Spit System with its choice of eight hanging accessories expands the menu possibilities even more and adds additional visual appeal.

FEATURES

- Energy efficient
- □ Tempered K-glass doors
- ☐ Independent motor for each spit
- ☐ Equipped with bottom drip tray with built-in drainage
- Rotisol patented burners
- □ Powerful halogen lamps

TECHNICAL DETAILS

☐ Delivered with 8 prongless spits (CUI975)

Overview of some of the standard features.

- ☐ Illuminated sign «Rotisserie» for enamel model only
- □ Base on casters with brakes



975.8MLG Black enamel and brass







Gas safety! separation of the gas and electric chambers avoids any risks of explosion



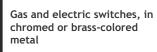
Stainless steel burner with removable air filter (Rotisol patent)



Robust hinges designed for heavy use, with integrated locking in open and closed positions



Removable inside side-panels doubles protection from grease seeping into motors and other sensitive





Anti-scald K-glass reduces external thermal radiation (energy saving). Glass overlaps drip pan to keep splatters inside (anti-slip protection).

ACCESSORIES

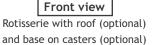
A variety of accessories are available. See video of available accessories and of vertical spit system online.

CUI975 Anti-cutting prongless V-spit.	*	BP975 Chicken spit.	+ + + + +	BRC975 Rectangular basket spit.	ACCOUNT OF THE PARTY OF THE PAR
BS975 Spit for ham / turkey.		BRRO975 Roast-clamp spit.		BA975 Lamb/suckling- pig spit.	***
BCR975 Spatchcock chicken basket.		DEC Spit mover.		PID975 Tray for unspit- ting.	



Millenium

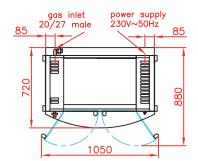
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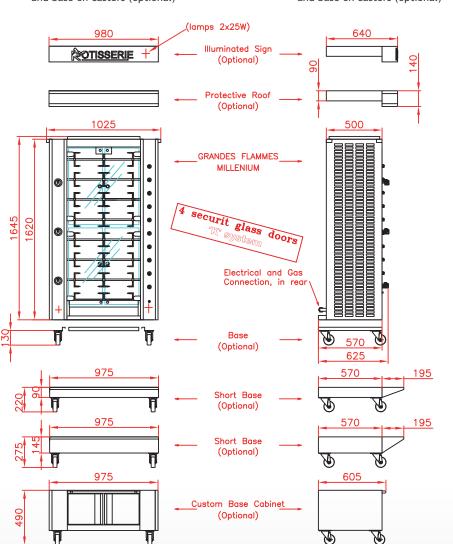


Rotisserie with roof (optional) and base on casters (optional)

Top view

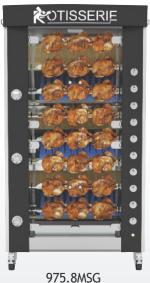
Rotisserie with roof (optional) and base on casters (optional)







Revised: March 2018



Stainless steel with black enamel and chrome

SPECIFICATIONS

Capacity	16/24 poultries		
Gas power	30 kW		
Power supply	208-230V~50Hz/60Hz		
Electrical power	0.49 kW		
Weight and size (HxDxW)	195 kg ; 1840 x 720 x 1025 mm		
Shipping weight and size	256 kg ; 2000 x 760 x 1070 mm		
Guarantee	1 year parts		

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